

Note:- You need to fill the code(id number) of the meal given in front of the meal name.

Starter

x Special Dietary x => 65

See note at foot of menu.

Butternut Squash Soup => 162

Butternut Squash Soup served with crusty bread (v) (gf/Vegan available)

BLT Chicken Salad => 163

Bacon, Lettuce and Tomato salad with Chicken (gf available)

Stuffed Mushroom => 164

Cheesy garlic and Chilli Stuffed Mushroom freshly made and finished with sweet chilli dressing (v)

Smoked Salmon Salad => 167

Smoked Salmon served with a citrus fruity salad and crusty bread on a bed of rocket

Main Course

x Special Dietary x => 66

For Celiac/Gluten/Dairy Free/Nut free menu selection. Add comment in "special" at foot of pre-order form when placing pre-order or contact us for further info.

Pan Fried Seabass => 86

Pan fried Sea Bass marinated with Thyme, Lemon and Olive oil on a bed of warm potato salad served with rich tomato concasse and selection of Vegetables (gf option available)

Chicken Fillet => 98

Chicken stuffed with spinach and cream cheese, served with a rich winter sauce, roast potatoes and selection of vegetables.

Honey and Wholegrain Mustard Roasted Gammon => 165

Honey and Wholegrain Mustard Roasted Gammon served with pigs in blankets, roast potato, honey drizzled roast parsnips and selection of vegetables

Chickpea , Sweet Potato and Spinach Curry => 166

Slowed cooked Chickpea, Sweet Potato and Spinach Curry with plenty of authentic spices served with steamed rice and Naan bread (v) (gf/Vegan option available)

Dessert

Cheese and Biscuits => 40

served with grapes and chutney

Special Dietary => 67

Fruit platter, with strawberries, kiwi,grapes, water melon, pineapple For Celiac/Gluten/Dairy Free/Nut.

Chocolate Dessert => 156

Rich layers of chocolate, finished with a delicate shard of decorative chocolate

Apple & Almond Tart => 168

Apple & Almond Tart

Lemon Brulee Cheesecake => 169

Lemon Brulee Cheesecake